

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A pastry glaze composition, ~~advantageously a ready-to-use pastry glaze~~, obtained by solubilizing a Ca^{2+} reactive low methoxylated-amidated pectin with a degree of methoxylation <50% and a degree of amidation up to 30% but not 0%, ~~to form thereby obtaining~~ a pastry glaze

- that before application, is liquid or semi-liquid in appearance, and

- that contains Ca^{+2} ions and/or other ions needed for jellification in an amount that is insufficient for jellification before application;

so that the glaze ~~will only jellifies~~ jellify when applied onto a food product support that provides the extra amount of Ca^{+2} ions and/or other ions needed for jellification.

2. (Currently amended) ~~A pastry~~ The glaze composition of Claim 1, which is ~~advantageously a ready-to-use pastry glaze, obtained by solubilizing a Ca^{2+} reactive low methoxylated amidated pectin with a degree of methoxylation <50% and a degree of amidation up to 30% but not 0%, to form a pastry glaze that before application, is liquid or semi-liquid in appearance, that has a brix of about 30° to about 60°, preferably of about 35° to about 55°, that has an acid pH, preferably a pH below 4.5, more preferably a pH below 4, and that contains Ca^{+2} ions and/or other ions needed for jellification in an amount that is insufficient for jellification before application; so that the glaze will only jellify when applied onto a food product support that provides the extra amount of Ca^{+2} ions and/or other ions needed for jellification.~~

3. (Currently amended) ~~Glaze according to~~ The glaze composition of claim 1 or 2, which is liquid or semi-liquid in appearance at ambient temperature ~~temperatures~~.

4. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims,~~ which ~~gels~~ forms a gel at ambient temperatures once applied onto a food product support.

5. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims,~~ which is a ~~non-gellified~~ non-jellified thixotropic glaze.

6. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims,~~ with a free natural Ca^{2+} level of up to about 50 ppm, ~~preferably of about 15 ppm.~~

7. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims~~, wherein the Ca^{2+} reactive pectin is a low methoxylated-high amidated pectin.

8. (Currently amended) The glaze composition of claim 8 ~~Glaze according to any of the preceding claims~~, wherein the Ca^{2+} reactive pectin is a low methoxylated high amidated pectin with has a degree of methoxylation between about 20 and about 40%, preferably between about 25 and about 37% ; and a degree of amidation between about 10 and about 25%, preferably between about 14 and about 22%.

9. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims~~, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 28% and a degree of amidation of about 22%.

10. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims~~, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 36% and a degree of amidation of about 14%.

11. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims~~, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 25% and a degree of amidation of about 21%.

12. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims~~, wherein the Ca^{2+} reactive pectin has a degree of amidation of about 18%.

13. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims~~, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 37% and a degree of amidation of about 15%.

14. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims~~, whereby wherein the firmness of the gelling glaze is at least multiplied by factor 2 after contact with the food product support.

15. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims~~, which forms ~~results in~~ a cut-able gel after contact with a food product support.

16. (Canceled)

17. (Canceled)
18. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims, whereby wherein the glaze allows is suitable for~~ glazing of food products with precision, for instance with a brush.
19. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims,~~ further comprising another gelling agent and/or a viscosifier.
20. (Currently amended) ~~Glaze according to~~ The glaze composition of claim 19, wherein the other gelling agent is selected from the group consisting of ~~ether~~ pectins, gellan gum, carrageenans, agar and alginates.
21. (Currently amended) ~~Glaze according to~~ The glaze composition of claim 19, wherein the viscosifier is selected from the group consisting of guar gum, locust bean gum, xanthan gum, modified cellulose and arabic gum.
22. (Currently amended) The glaze composition of claim 1 ~~Glaze according to any of the preceding claims, wherein further comprising extra~~ CaCl_2 ~~is added to the pastry glaze when if the pectin is a lower~~ Ca^{2+} ~~reactive pectin is used.~~
23. (Canceled)
24. (Canceled)
25. (Currently amended) A food product that is glazed with a the glaze composition according to any of claims claim 1 to 22.
26. (Currently amended) A The food product according to claim 25, wherein the glaze that is formed on it is easily cut-able, ~~advantageously has a perfect cut,~~ and allows an easy division of the product in portions without any flowing down problems of the glaze.
27. (Currently amended) ~~Feed~~ The food product according to claim 26 selected from the group consisting of a tart or pastry decorated with bakery cream, a fruit tart, a cake, viennoiseries, danishes and bavarois.
28. (New) The glaze composition of claim 1, with a brix of about 30° to about 60° and with an acid pH.
29. (New) The glaze composition of claim 28, with a brix of about 35° to about 55°.
30. (New) The glaze composition of claim 28, with a pH below 4.5.
31. (New) The glaze composition of claim 28, with a pH below 4.

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29. (New) The glaze composition of claim 28, with a brix of about 35° to about 55°.
30. (New) The glaze composition of claim 28, with a pH below 4.5.
31. (New) The glaze composition of claim 28, with a pH below 4.
32. (New) The glaze composition of claim 6, with a free natural Ca^{2+} level of about 15 ppm.
33. (New) The glaze composition of claim 8, wherein the degree of methoxylation is between about 25 and about 37%; and the degree of amidation between about 14 and about 22%.
34. (New) A method for glazing a food product, said method comprising at least the step of applying the glaze composition of claim 1 onto a food product support, whereafter the gelling glaze forms a gel on said food product.
35. (New) The method of claim 34, wherein the support is selected from the list consisting of bakery cream, cakes, bread, danish pastry, puffed pastry and fruits and/or any combination thereof.
36. (New) The method of claim 35, wherein the fruits are selected from the group consisting of apricots, pineapple, pears, kiwis and oranges.